

T-288-11<sup>4</sup>

(Is it a powder, like flour?)

Yea, oh yea.

(Joe, what kind of beans did they grow in the old days?)

Well, uh--oh--you mean, beans. Well, they grewed these brown beans. They're pretty good sized. When they cook, regular, like pintos. But you know, when they's green, they got a lot--sort of like this, you know--like these green beans, Kentucky Wonder. We used to raise this, but we lost the seed, you know--we ain't--we ain't got them. We used to get seed here and there. It's got more flavor. You know, like green beans, Kentucky Wonder. We use to raise this but we lost the seed, you know--we ain't--we ain't got them. We used to get seed here and there. It's got more flavor. You know, like green beans, ain't--I had some last night, I don't know who cooked it. But this woman she cooked it with bacon, you know salt meat. I ate them good. You know. I ate some, but I'm on a diet, you know.. They give me dry beans, you know, look like it was kept a long time. I got burned out on it. My wife, she cooked some the other day. Got some new potatoes. I eat them. I can eat boiled potatoes. Good. But that's about all I know, you know. But they grow like them Kentucky Wonders. Ah, I had another one--I call it peas. Little bitty beans. I think they raised that kind. And they was field beans, raised kind of butter beans, like. I used to notice them in the field. Sometime they put stick up, you know, by the plant. So they could climb, you know. Yeah, just about three kinds.

(Did the Wichita have these before the Government came in?)

Oh yeah. Oh, yeah. Yeah, they kind of spotted, those butter beans. Yeah, they have some.

(How did they fix the beans after they had made?)

Oh, they, they have ways of saving them. When they dry we l they pick them. Some of them put these away. When it's dry it can keep you know. Sometimes, you know, them bugs gets in them.

(Did they let them dry on the vine?)

Yeah, they dry--then they put it, you know--mostly they used to hang them up, you